

1891



LA TRADIZIONE

GAVI DEL COMUNE DI GAVI DOCG

Gavi comes from the ancient indigenous Cortese variety and takes its name from the capital of the small production area in the southern part of Alessandria province, close to the borders of Liguria. The title "Gavi del Comune di Gavi" in another qualification for this fine international white, indicating the origin of the grapes from the commune of Gavi.

APPELLATION:

Gavi del Comune di Gavi DOCG

VARIETY:

Cortese 100%

VINEYARDS AND SOIL:

Located in Gavi commune, 300m altitude, sandy marly structure layers of deep marl alternate with sandstone. Color varies from light brown to very light.

VINIFICATION:

Grapes are collected by hand in small containers, soft pressed and fermented in temperature-controlled steel vats at 15-17°C until sugars are fully converted. Malolactic fermentation as necessary.

CHARACTERISTICS:

Straw yellow colour with greenish highlights. Fresh, persistent aroma with hints of floral and fresh fruit. Pleasantly dry, crisp and harmonious.

PAIRINGS:

Excellent as an aperitif, best tasted with cold hors d'oeuvres and dishes based on fish, molluscs and crustaceans.

ALCOHOL CONTENT:

13% Vol.

SERVING TEMPERATURE:

10-12°C

AVAILABLE SIZES:

bottles 0.75L